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LANZAROTE
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Boston Chicken Squash

Categories: Copycat, Vegetables Yield:
6 servings

-patdwigans_om@juno.com 2 Butternut
squash; halve -long, remove seeds

Margarine or butter

Salt

1/2 c Brown sugar; packed

1/2 c Honey

1/2 ts Ground ginger

1 ts Pumpkin pie spices

4 tb Butter or margarine; melted
Preheat oven to 400 . Place squash cut-side down on Pam-sprayed shallow baking pan. Bake uncovered about 45 minutes or until fork tender. Wipe cut surface with a little butter and sprinkle with salt. Return to bake cut-side up about 10 minutes longer or until browned and soft. Scrape out the meat into a mixing bowl. Add sugar, honey, ginger, pumpie pie spice and butter.

Beat with electric mixer at med speed until smooth.

Return to oven, covered in foil, just to keep warm until time to serve, 325 for 30 minutes. Refrigerate leftovers for about a week or freeze up to 4 months.